



# Smoked Cheese

C H E A T   S H E E T



Thanks for downloading my smoked cheese cheat sheet. I hope the tips are helpful for you.

If you have any questions or comments, you can leave a comment on the [smoked cheese page](#) or reach me at [lavern@storyque.com](mailto:lavern@storyque.com).

Sizzling regards,

*Lavern Gingrich*

*StoryQue, editor*

PS. Are you hungry for more recipes? Subscribe to StoryQue magazine for more recipes like this every month plus tips and recipes to help you master amazing barbecue.



# How to Smoke Cheese

- 1. Get the cheese.** You can smoke about any kind of cheese, including colby, swiss, provolone, mozzarella, cheddar, and muenster. Swiss is my favorite.
- 2. Cut the cheese into blocks about 4" x 4" x 2".** Some people say to use 1" blocks, and some even use large blocks. I think somewhere around 2" thick is the perfect size for a short smoke period and consistency throughout.
- 3. Let your cheese adjust to room temperature for at least one hour.** This is optional, but putting cold cheese in a warm smoker can attract condensation, and you'll get the best results if your cheese surface stays dry during the smoke.
- 4. Load the grate.** Put the cheese on the grate, spaced at least one inch apart.
- 5. Smoke the cheese.** If you maintain a steady moderate smoke, three hours should do it. You can always adjust it the next time to suit your taste. Keep the smoker under 90 degrees F so the cheese doesn't melt. See my notes on smoke generators [here](#).
- 6. Refrigerate the cheese.** Once it's done, vacuum seal each piece individually or place them in freezer bags. Refrigerate the cheese for at least a week to let the smoke mellow and equalize in the cheese. If you have the patience, you can leave it in the fridge for two weeks or longer.

I hope you'll try your hand at smoked cheese this winter. It's a great feeling to know you've mastered smoking cheese, but also to enjoy those delicious snacks of crackers, cheese, and sausage, or some sweet-glazed sliders with ham and cheese. The goodness is endless!

If you find this article helpful, please [leave a comment here](#).



Great magazine ★★★★★

“Excellent magazine. Gives you a number of great ideas without talking down to you. For novice or the pro.”

— Thomas Forkan



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